

1. A deep fat fryer comprising a housing; a tank adapted for seating in said housing and a reservoir provided in said tank for containing cooking oil; a burner chamber provided in said tank adjacent to said reservoir; a gas burner provided in said burner chamber for heating the cooking oil in said reservoir; an exhaust opening provided in said tank for exhausting the products of combustion from said gas burner; and a reverse-curve baffle provided in said tank, said reverse-curve baffle separating said reservoir from said burner chamber.

2. The deep fat fryer of claim 1 comprising an exhaust deflector provided on said tank at said exhaust opening for deflecting the products of combustion from said gas burner away from said tank and said housing.

3. The deep fat fryer of claim 1 comprising at least one thermometer support provided in said tank for removably supporting a thermometer extending into the cooking oil in said reservoir.

4. The deep fat fryer of claim 3 comprising an exhaust deflector provided on said tank at said exhaust opening for deflecting the products of combustion from said gas burner away from said tank and said housing.

5. The deep fat fryer of claim 1 comprising a basket mount provided on said tank for supporting a cooking basket over the cooking oil in said reservoir.

6. The deep fat fryer of claim 5 comprising an exhaust deflector provided on said tank at said exhaust opening for deflecting the products of combustion from said gas burner away from said tank and said housing.

7. The deep fat fryer of claim 6 comprising at least one thermometer support provided in said tank for removably supporting a thermometer extending into the cooking oil in said reservoir.

8. The deep fat fryer of claim 1 comprising at least two basket support rods extending in spaced-apart relationship with respect to each other in said reservoir for supporting a cooking basket in the cooking oil in said reservoir.

9. The deep fat fryer of claim 8 comprising an exhaust deflector provided on said tank at said exhaust opening for deflecting the products of combustion from said gas burner away from said tank and said housing.

10. The deep fat fryer of claim 9 comprising at least one thermometer support for removably supporting a thermometer extending into the cooking oil in said reservoir.

11. The deep fat fryer of claim 10 comprising a basket mount provided on said tank for selectively supporting the cooking basket over the cooking oil in said reservoir.

12. A deep fat fryer comprising a housing; a tank having a bottom and adapted for seating in said housing and a cooking oil reservoir shaped in said tank for containing cooking oil; a burner chamber shaped in said tank adjacent to said cooking oil reservoir; a gas burner disposed in said burner chamber for heating the cooking oil in said cooking oil reservoir; an exhaust opening provided in said tank, said exhaust opening communicating with said burner chamber for removing the exhaust gases produced by said gas burner from said tank; and a reverse-curve baffle provided in said tank, said reverse-curve baffle extending from said exhaust opening in said tank and reverse-curving downwardly to said bottom of said tank, for separating said cooking oil reservoir and said burner chamber in said tank.

13. The deep fat fryer of claim 12 comprising an exhaust deflector provided on said tank at said exhaust opening for deflecting the exhaust gases from said gas burner away from said tank and said housing.

14. The deep fat fryer of claim 12 comprising at least one thermometer support provided

in said tank for removably supporting a thermometer extending into the cooking oil in said cooking oil reservoir.

15. The deep fat fryer of claim 12 comprising a support for supporting said tank and said housing.

16. The deep fat fryer of claim 13 comprising:

(a) at least one thermometer support provided in said tank for removably supporting a thermometer extending into the cooking oil in said cooking oil reservoir; and

(b) a support for supporting said tank and said housing.

17. The deep fat fryer of claim 13 comprising at least two basket support rods extending in spaced-apart relationship with respect to each other from said reverse-curve baffle and said tank in said cooking oil reservoir for supporting a cooking basket in the cooking oil in said cooking oil reservoir.

18. The deep fat fryer of claim 17 comprising:

(a) at least one thermometer support provided in said tank for removably supporting a thermometer extending into the cooking oil in said cooking oil reservoir;

(b) a basket mount provided on said tank for selectively supporting a cooking basket over the cooking oil in said cooking oil reservoir; and

(c) a support for supporting said tank and said housing.

19. A deep fat fryer comprising a housing having an open top; a tank having a tank bottom and adapted for seating in said housing through said open top and a cooking oil reservoir shaped in said tank for containing cooking oil; a burner chamber shaped in said tank adjacent to said cooking oil reservoir; a gas burner disposed in said burner chamber for heating the cooking oil in said cooking oil reservoir; an exhaust opening provided in said tank, said exhaust opening

communicating with said burner chamber for exhausting the exhaust gases produced by said gas burner from said tank; and a reverse-curve baffle provided in said tank, said reverse-curve baffle reverse curving downwardly from said exhaust opening to said tank bottom of said tank, for separating said cooking oil reservoir and said burner chamber in said tank.

20. The deep fat fryer of claim 19 comprising:

(a) at least one thermometer support provided in said tank for removably supporting a thermometer extending into the cooking oil in said reservoir;

(b) a basket mount provided on said tank for selectively supporting a cooking basket over the cooking oil in said reservoir; and

(c) a support for supporting said tank and said housing.